

## Session ipa nr 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	15.3 %
Boil	Orbit	20 g	5 min	9.8 %
Boil	Waimea	20 g	5 min	17 %
Boil	Orbit	25 g	0 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale